



Dinner Menu

~Soups~

New England Clam Chowder~6

Tender clams highlight this house specialty

Soup of the Moment~6

Ask your server about our soup of the moment

Lobster Bisque~7

Lumps of lobster meat highlight this house specialty

~Appetizers~

15 Point Stuffies (2)~8

With garlic butter & our signature stuffing

Baked Brie~12

Wrapped in phyllo with a fruit coulis & toasted crostini

Lemon Thai Grilled Shrimp~12

With sweet Thai chili sauce, lemon, honey & soy

Scallops Wrapped In Bacon(5)~15

With applewood bacon & a bourbon maple glaze

Caprese ~11

Fresh mozzarella, vine-ripe tomatoes, basil, extra virgin olive oil & balsamic reduction

Hot and Spicy Shrimp~12 (GF)

Sautéed shrimp with crushed red peppers, cajun spices & dry white wine 12~

Jumbo Shrimp Cocktail (4)~13 (GF)

Slow poached & chilled, served with lemon & cocktail sauce

Fried Calamari~13**

Crispy calamari mixed with banana peppers served with our signature garlic aioli & romesco* sauce

15 Point Cajun Cheese Fries~7

Deep-fried Idaho potatoes served with creamy spicy cheddar jack cheese sauce

Fried Pork Kimchi Dumplings~8

Served with a ponzo sauce

Littlenecks Peri-Peri*~13

White wine, marinara, chourico, white beans, garlic & herbs

Crab Cakes (2)~12

Served with a spicy remoulade

~Pasta~

Drunken Pasta*

Chicken~21/ Lobster~25

Pink black pepper vodka sauce with mushrooms & basil

Lobster Mac & Cheese*~22

Cheddar mornay, Lobster & a baked crispy top

Pappardelle Pasta*~22

Grilled chicken with fresh garlic & diced tomatoes in a spinach parmesan sauce

Scallop Block Island*~23

Skillet seared scallops in a light tomato sauce with white wine, tomatoes, scallions, button mushrooms & garlic served over angel hair

Scampi*

Shrimp~21/ Lobster~25

With oregano, scallions, fresh tomatoes & garlic served over angel hair pasta

Seafood Pasta~26

With garlic, shrimp, scallops & lobster over penne pasta with a spicy pink pepper vodka sauce

Seafood Compton Bay* ~24

Shrimp, scallops, littlenecks, tomatoes, herbs & white wine served with a spiced marinara over fettuccini

Chicken Parmesan*~20

Breaded chicken cutlets with fresh mozzarella served over penne pasta & marinara

King & Prince* ~26

Lobster meat & medallions of milk-fed veal with spinach in a sherry cream sauce served over fettuccini

~Land & Sea~

Comes With A Choice of Starch & Vegetable

Pesto Crusted Salmon*~22

With a citrus beurre blanc

Grilled Marinated Tenderloin

Tips*~21

With a Jack Daniels ponzo sauce

Baked Stuffed New England Cod*~23

Baked fresh New England cod with our signature seafood stuffing & lobster sauce

Steak "Diana"*~27

Medallions of beef tenderloin served with a wild mushroom sauce & finished in brandy demi glaze

Caribbean Pork Loin* ~23(GF)

With caribbean "Jerk" spices, crumbled blue cheese & raspberry demi glaze

Cajun Pan Seared Native

Swordfish* ~26(GF)

With a avocado lime butter

Sesame Pan Seared Tuna

Steak*~26

Pan seared tuna steak served with crumbled chèvre & a sweet Thai chili sauce

Farm & Sea* ~26

Grilled marinated tenderloin tips with two seafood baked stuffed shrimp

Tossed House Salad~9(GF)

Crisp field greens, English cucumbers, cherry tomatoes, & carrots

Add These Grilled Options To Any Salad:

Salmon~10 Scallops~11 Chicken~7 Jumbo Shrimp~11

Baked Stuffed 1/2 Lobster*~23

With our signature seafood stuffing

Fish & Chips*~17

Beer battered Atlantic cod served with french fries & tarter sauce

Crisped Rotisserie Half Chicken*~21(GF)

Slow roasted moist & tender chicken served crispy with house seasoning

Wild berry Roasted Split

Duckling*~25

With blueberries, raspberries & a hoisin glaze

Madeira*

Chicken ~21/ Veal ~24

With mushrooms, black cherries, green onions & a madeira demi glaze

Filet Mignon*~30

Grilled filet mignon served with béarnaise sauce & fried shallot rings

Pan Seared Scallops* ~24

George's Bank Scallops served with a mushroom risotto, extra virgin basil oil & garlic aioli

Surf & Turf*~31

Lobster stuffed 8oz tenderloin with a gorgonzola cream sauce

Baked Stuffed Shrimp*~23

Stuffed with our signature seafood stuffing

Pan Seared Salmon *~22(GF)

With a mango - ginger chutney

Chicken Nanaquaket~21(GF)**

Sautéed breast of chicken with apples, julienne of celery, lingonberries, chopped walnuts & apple brandy

The Eugene Burger*~15

Certified black Angus with bacon, cheddar jack cheese, fried shallot rings & french fries

Shepards Pie* ~18

Baked with ground beef, tomato demi glaze, sweet corn & Yukon gold mashed potatoes

Grilled Native

Swordfish*~26(GF)

Served with white wine, lemon & capers

Slow Roasted Prime Rib*~31

Slow roasted with a garlic & thyme au jus

Available Friday and Saturday

Dine-in only

Grilled Lamb Chops*~28

Grilled domestic cut lamb chops served with a Maitre d' butter

Sweet Potato Salmon*~22(GF)

Salmon encrusted with sweet potato served with a creamy roasted red pepper gastrique 22~

Small House Salad may be added to each entree for \$2.00

Dressings: Blue Cheese, Parmesan peppercorn, Honey Mustard, Raspberry Vinaigrette, Italian, or Balsamic & Oil

**Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party. *Contains Nuts.*

(GF)= Gluten Free